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INVITE YOU TO ATTEND THE 6TH ANNUAL

# Taste of Spring

FOOD & WINE BENEFIT

CORPORATE HONOREE

**Wendy's**

*Supporter, Dave Thomas Foundation for Adoption*

RESTAURANT HONOREE

**Cyril Renaud**

*Chef / Owner, Bar Breton*

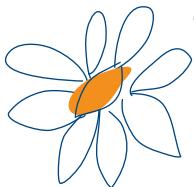
BENEFITING THE

**Evan B. Donaldson Adoption Institute**

**Thursday, May 14, 2009**

6:30 pm to 8:30 pm

Midtown Loft  
267 Fifth Avenue (29th Street)  
New York City



Cocktail Attire

Silent Auction



The **EVAN B. DONALDSON ADOPTION INSTITUTE** is the pre-eminent research, education and policy organization in its field. For over a decade, the Institute has carried out its unique mission for millions of children and families: to provide leadership that improves adoption laws, policies and practices – through sound research, education and advocacy – in order to better the lives of everyone touched by adoption.

Specifically, the Institute accomplishes its mission through work that includes:

- Providing reliable information and developing “best practices” for professionals, policy-makers and families;
- Working with the media, schools, and employers to benefit adopted/foster children and their families;
- Reducing barriers that impede the adoption of children who need permanent, loving families.

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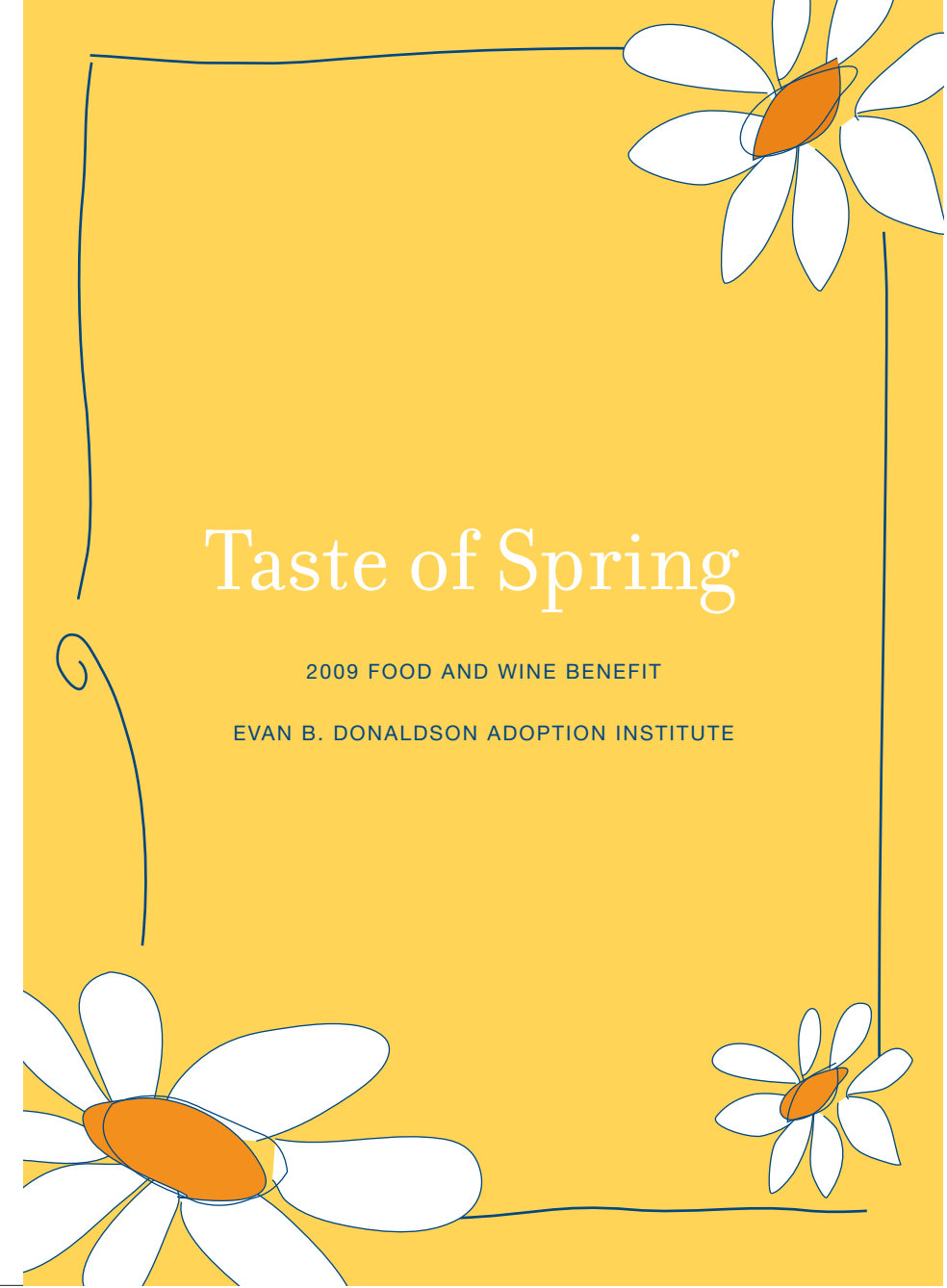
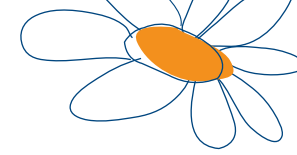
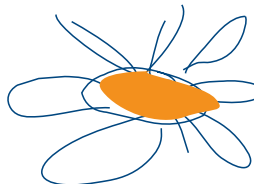
Laura James, Director of External Relations

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**adoptioninstitute**

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www.adoptioninstitute.org

*Design and Production donated by Infinia Group LLC*



# Taste of Spring

2009 FOOD AND WINE BENEFIT

EVAN B. DONALDSON ADOPTION INSTITUTE

Honoring



**Wendy's**  
*For support of Dave Thomas Foundation for Adoption*

Foster care adoption – finding permanent, loving forever families for the many thousands of children waiting in foster care – has long been Wendy's®

philanthropic focus. Much of this work is accomplished through the company's continued and generous support of the Dave Thomas Foundation for Adoption, created in 1992 by Wendy's founder, Dave Thomas, who was also adopted. The Foundation is the charity of choice for Wendy's and its franchisees, forming a unique and indefatigable national philanthropic partnership.

Partnership activities like Wendy's Wonderful Kids are significant. This program combines the efforts of Wendy's restaurants and their customers to raise monies for the Foundation to help fund the salaries of adoption professionals whose sole function is to find permanent adoptive homes for children waiting in foster care. Also, the annual "A Home for the Holidays" television special engages top entertainers to raise awareness about the joys of adoption. This show has - over the past 10 years - contributed to the adoptions of nearly 20,000 children. In addition to these philanthropic efforts, Wendy's also provides unsurpassed support for its employees forming families through adoption – which caused Wendy's International to be recognized as "the Nation's Best Adoption-Friendly Workplace" in 2008. The Adoption Institute is proud to honor this good corporate citizen that has done so much to help children in foster care find permanent homes and loving families.

**FEATURED RESTAURANTS FOR 2009 TASTE OF SPRING INCLUDE:**

**Artisanal Premium Cheese**

With a mission to curate the world's finest cheeses, Artisanal selects from thousands worldwide to offer 200 remarkable, unique, and handcrafted cheeses. Artisanal specializes in the ancient craft of Affinage, a careful process that starts with farm-level selection, and follows with the nurturing and aging of each cheese.

**Bar Breton**

This brasserie is the latest venture for Chef Cyril Renaud, whose Michelin-starred restaurant Fleur de Sel was highly-regarded for his approachable presentation of cuisine from Brittany, emphasizing seasonal ingredients. Hence, Bar Breton was envisioned as Fleur de Sel's casual, savory counterpart.

**Barbuto**

Barbuto is a casual Italian eatery featuring the seasonal green market cuisine of Jonathan Waxman. Opened four years ago in a former West Village car garage with concrete floors, Barbuto showcases Waxman's fabulous cooking, which is rooted in California cuisine and puts a premium on seasonal ingredients.

**Jean Georges**

Jean Georges Restaurant is Chef Jean-Georges Vongerichten's expression of his 35 years as a chef. Here, Chef Jean-Georges draws from his classical French background, his travels to South East Asia, and the energy of New York City to reinvent French cuisine with light sauces, infused oils, and spicy Asian-influenced flavors.

**David Burke Townhouse**

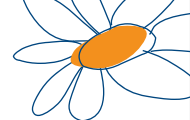
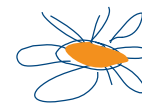
David Burke Townhouse is the masterpiece of Award-winning Executive Chef, David Burke, whose reputation for "wildly creative takes on American ingredients" is unsurpassed. Since 2003, David Burke has been serving provocative Modern American Cuisine in an elegantly refurbished Upper East Side space.

**Yuva**

Brought straight from the frontiers of India to the heart of New York, Yuva preserves the originality of Indian Villages in a cosmopolitan ambiance. Yuva offers a prolific menu with inspired selections that surpass the usual realm of Indian Fare.

**Zarela**

For 20 years Zarela combines both new and classic Mexican food with the magical and colorful world of the Aztec country to revolutionize the way Americans perceive Mexican food. The aromas of the delicious Mexican food transform part of the East Side of Manhattan into a paradise of flavors.



Honoring



**Cyril Renaud**  
*Chef/Owner, Bar Breton*

Chef Cyril Renaud was born in Brittany and began his cooking career in some of Europe's top kitchens. After moving to New York City in 1991, he rose to the position of Chef de Cuisine at Bouley and

was later tapped to be Executive Chef of La Caravelle, where he garnered three stars from The New York Times.

In 2000, he fulfilled a lifelong dream to operate his own restaurant, opening the Brittany-inspired fine dining establishment, Fleur de Sel. It was quickly recognized as one of the city's top French restaurants—"an intimate setting for imaginative, refined French cooking," as William Grimes wrote in The New York Times. In 2006, Renaud founded Leapfrog Caterers, which features his market driven contemporary Breton cuisine served off-site. In early 2009 he closed Fleur de Sel and opened Bar Breton, a casual, brasserie-style restaurant featuring everyday foods inspired by his Brittany, including galettes (savory buckwheat crepes). The Evan B. Donaldson Adoption Institute is proud to honor Chef Renaud for his five years of support for the "Taste of Spring" benefit.

**Taste of Spring will feature boutique wines from France, New Zealand, California, Chile and other countries.**

Wines sponsored by:

